
RIVERS HOMEMADE RED PASTA SAUCE.



Ingredients:

- One large can of Cento peeled tomatoes.
- One onion, diced
- One tablespoon of garlic (I like garlic adjust to your taste)
- One small can of tomato paste
- 2 tablespoons of olive oil

And now the extras I like to add that most people might not. I get a small package of pear tomatoes, little ones and I put those in to simmer with all of the peeled tomatoes which break down in sauce pretty quickly.

I also added a package of cherry tomatoes and various varieties of small tomatoes. It changes the flavour of the sauce. It's not all one tomato flavour. It has more depth so let's start to cook

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METHOD:

- *Begin by heating the oil in a large pot*
- *Add the onions and garlic and saute.*
- *Lower the heat and simmer slowly for up to 4 hours. Stirring occasionally.*
- *By now all those tomatoes are well cooked.*
- *If you have an immersion blender now is the time to blend all the little tomatoes and create a nice thick sauce. This is also the time to add your other spices. Let it continue to simmer and always remember to taste as you go.*